

## FERRARI PERLÉ

A vintage Blanc de Blancs of incontrovertible excellence, obtained just from Chardonnay grapes from the Lunelli family's own vineyards. After a long period of maturation in the bottle it becomes a synthesis of elegance, freshness and harmonious complexity.

<b>grapes</b>	A strict selection of just Chardonnay grapes, harvested by hand in mid-September.
<b>production zone</b>	Hillside vineyards owned by the Lunelli around Trento, lying at 300 - 700 meters (985 - 2,300 ft.) above sea level and with south-easterly or south-westerly exposure.
<b>length of maturation</b>	Around 5 years, on selected yeasts from Ferrari's own cultures.
<b>alcohol level</b>	12,5% vol.
<b>first vintage produced</b>	1971.

### TASTING NOTE



<b>appearance</b>	Straw yellow with pale golden highlights.
<b>bouquet</b>	An intense bouquet, but of particular finesse, with scents of almond blossom, rennet apples, a faint spiciness and a hint of crusty bread.
<b>flavor</b>	Dry, crisp and elegant, with a very persistent rounded sensation in which one finds a light fruity note of ripe apples, an attractive hint of yeast and sweet almonds and a vaguely aromatic undertone that is typical of Chardonnay.